

THE PUB & VERANDA



BREAKFAST

SIDES

- FRESH SEASONAL FRUIT** 5.5
- ARTISAN TOAST** whipped butter, jam. 5.5
- TWO ORGANIC EGGS** 8.5
- APPLEWOOD SMOKED BACON** 7.5
- PORK APPLE SAUSAGE** 7.5
- SMASHED FRIED POTATOES** 6.5
- FRESH BUTTERMILK BISCUIT** 6.5
- SCRATCH SAUSAGE GRAVY** 4

BUBBLES & BOOZE

- CLASSIC MIMOSA** 7% ABV
orange, grapefruit, or pineapple. 10
- SPIKED MIMOSA** 11% ABV
44 north vodka (flavor: huckleberry, nectarine, cherry),
champagne, orange juice. 14
- CAMPBELL'S BLOODY MARY** 8% ABV
vodka, house bloody mary mix. 12
- HOT SPIKED VANILLA CHAI** 16% ABV
brown vanilla bean bourbon, cointreau, cream liquor,
chai tea, vanilla cream float. 14
- MORNING MAPLE** 22% ABV
cold brew whiskey, coffee liqueur, maple syrup, cream. 14
- HOT APPLE TODDY** 11% ABV
apple bourbon, honey, lemon juice, hot water, cinnamon. 14

BATCH: September 24, 2026

CHEF:

GF: Gluten Free • DF: Dairy Free



Scratch Kitchen • Fried in Beef Tallow

MAINS Gluten Free options available

- CITRUS & PISTACHIO PARFAIT (GF)**
greek yogurt, toasted house granola, valencia supremes,
wildflower honey, orange curd, bee pollen, mint. 15
- EXPRESS BREAKFAST* (DF)**
two eggs, choice of ham, sausage or smoked bacon,
artisan toast. 17
- PUB BREAKFAST* (DF)**
two eggs, smashed potatoes, artisan toast, choice
of ham, sausage or smoked bacon. 20
- CHELAN SUNRISE* (DF)**
one egg, choice of ham, sausage or smoked bacon,
two pancakes (choice of buttermilk, apple oatcakes,
or blue cornmeal(GF)). 20
- HEIRLOOM TOMATO BENEDICT***
fresh mozzarella, balsamic reduction, english muffin,
basil. 21
- EGGS BENEDICT***
lemon-dill hollandaise, canadian bacon, sauteed
spinach, english muffin, smashed potatoes. 21
- NORWEGIAN LOX AVOCADO TOAST* (DF)**
charred avocado, norwegian lox, poached egg,
cherry tomato, marinated red onion, fried capers, lemon
preserves, everything bagel spice, grilled ciabatta. 18
- FORK & KNIFE BREAKFAST SANDWICH***
house sausage patty, ham, sunny egg, fontina bechamel,
arugula, pickled onion, brioche, smashed potatoes. 18
- CHILAQUILES ROJOS**
house tortilla chips tossed in guajillo tomato sauce with
queso fresco, pickled red onion, avocado, crema, cilantro,
and two eggs any style. 20
- OMELETTE* (GF)**
browned butter, thick cut ham, caramelized onion,
red pepper drops, beechers white cheddar, fried sage,
smashed potatoes, artisan toast. 18
- BISCUIT & GRAVY***
one large buttermilk biscuit, two eggs, scratch
sausage gravy. 18
- CARAMELIZED APPLE FRENCH TOAST**
pepita crumble, cardamom, honey butter. 18
- PLAIN FRENCH TOAST** whipped butter, syrup. 12
- PROTEIN WAFFLE (27g)**
greek yogurt, strawberries, walnuts, chia seeds, mini
chocolate chips. 18
- PLAIN WAFFLE** whipped butter, syrup. 12
- SIGNATURE PANCAKES**
choice of buttermilk, apple oatcakes, or blue
cornmeal(GF), syrup, whipped butter
- SHORTSTACK (3)** 16 **SINGLE CAKE** 7.5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**For parties of 7 or more, we kindly ask that all items be placed on one check.*